

In these days of hustle and bustle, the pleasure of fine dining is often forgotten. It is our sincere purpose to revive for you the ancient Chinese art of gracious living through good food and fine wines.

In our Cantonese style of cooking, the food is a harmonious and delicate blend of carefully selected ingredients and exotic spices—many unknown to the Western world, and all imported from the far corners of the earth: Birds' Nests from Borneo, Shark's Fins from India and Mexico, black mushrooms and cultivated seaweed from Japan, bamboo shoots and fine tea—one from the jungles and the other from the hill plantations of Formosa, Bâche-deimer from the waters of the Malay Peninsula. The list is long and filled with names of distant places. Each dish is cooked individually in the manner of an Occidental à la carte order. This time-honored method preserves the high standards of Chinese culinary art set up by epicureans of the past. No effort has been spared to bring pleasure to your palate.

The joys of Heaven are for the soul. Here, let us bring you some of the pleasures of this earth.

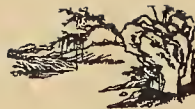


園開金谷醉遊人

華設瓊筵餐上客

**NG KA PAY**  
*Cantonese*  
*Cuisine*

**LOMA VERDE**



### APPETIZERS

**燒排骨**  
BARBECUED SPARE RIBS  
A-1 "SIEW FAI KWUT"  
Lean spare ribs, marinated with our special condiments, and pit barbecued to a turn . . . 1.35

**叉燒**  
BARBECUED PORK TENDERLOIN  
A-4 "CHAR SIEW"  
Lean diagonals of pork tenderloin, fresh and spicily fragrant from our barbecue pit . . . 1.25

**蝴蝶蝦**  
BUTTERFLY SHRIMPS  
A-7 "WOO DEEP HAR"  
Delicious whole prawns pressed together with bacon strips. Spiced and deep fried . . . 1.75

**炸蝦球**  
FRIED GULF PRAWNS  
A-2 "JOW HAR KOW"  
Succulent Gulf prawns in crisp batter. Served with hot mustard sauce . . . 1.35

**炸雲吞**  
CRISP FRIED MEAT DUMPLINGS  
A-5 "JOW WUN TON"  
Crisp porife-wrapped meat dumplings fried to a crunchy brown . . . 1.00

**龍鳳拼**  
RUNAKI  
A-8 "LOONG FOONG GERN"  
A combination of prawns and water chestnuts rolled in bacon strips and deep fried in batter . . . 1.75

**春卷**  
EGG ROLLS  
A-3 "CHUENG GUEN"  
Blend of prawn, black mushrooms, bean sprouts, seasoning, paste-wrapped and deep fried . . . 1.35

**炸扶翅**  
DEEP FRIED CHICKEN LIVERS  
A-6 "JOW GAI YEUN"  
Choice chicken livers, marinated and deep fried in batter . . . 1.25

**開胃小碟**  
MING'S APPETIZER PLATE  
A-9 "HOY WAT SEW DEEP"  
A combination plate of shrimp chips, egg roll, won ton, barbecued pork, and fried prawns . . . 2.50

### SOUPS

Unless otherwise noted, soups listed here will serve two persons.

**豆花湯**  
EGG BLOSSOM SOUP  
S-1 "DON FAH TONG"  
Rich chicken broth, succulent peas, golden fluffed egg "petals." A light soup of delicate flavor to whet your appetite . . . .50

**雲吞湯**  
WUN TUN SOUP  
S-4 "WUN TUN TONG"  
Thin paste-wrapped meat dumplings of chopped pork blended with mushrooms, prawns, water chestnuts, delicate seasoning in clear soup . . . 1.00

**粉絲蝦湯**  
SHRIMP VERMICELLI SOUP  
S-7 "TUN TSE HAI TONG"  
Fine vermicelli from Mungo beans, choice of flavorful shrimp meat, sliced mushrooms, and a chicken broth . . . 1.25

**魚翅湯**  
SHARK'S FIN SOUP  
S-10 "YEE CHEE TONG"  
Shark's fins from India and Mexico, fine shreds of breast of chicken, minced Kum Qua ham, green onion silvers, and rich chicken stock. Serves 4 . . . 3.50

**毛菜湯**  
MUSHROOM SOUP  
S-2 "MO GOO TONG"  
Light, clear soup, with diced meat, water chestnuts, bamboo shoots, fresh garden peas, pork, and flavorful mushroom tidbits . . . .75

**芥菜湯**  
MUSTARD GREEN SOUP  
S-5 "GAI CHOY TONG"  
In season only. Tangy mustard greens, pork, a touch of ginger roots and seasoning combine to make this a family favorite . . . .75

**豆腐湯**  
BEAN CAKE AND BAMBOO SOUP  
S-8 "DOW FOO TONG"  
Thin slices of Formosa bamboo, aged in rice vinegar, bean curds, black mushrooms and pork. A delightful soup with a tang . . . 1.00

**燕窩湯**  
BIRD'S NEST SOUP  
S-11 "YIN WOK TONG"  
Seaweed nests of sea swallows from high Borneo cliffs, shreds of chicken breast meat, minced Kum Qua ham, green onions. An aristocrat among soups . . . 1.75

**雞粒湯**  
DICED CHICKEN SOUP  
S-3 "GAI NUP TONG"  
Diced chicken meat, lotus seeds, bamboo shoots, water chestnuts, tender garden peas combine in a distinctively flavored soup . . . 1.00

**紫菜湯**  
SEAWEED SOUP  
S-4 "TSEE CHOY TONG"  
Specially cultivated seaweed from Japan, fly bullets, chopped pork and prawns. A rich, clear stock. Refreshingly different . . . 1.00

**鮑魚湯**  
ABALONE SOUP  
S-9 "BOW YEE TONG"  
Succulent abalone from Mexico, pork and chicken stock, black mushrooms, piquant chung choy combine in a distinctive yet delicate flavor . . . 1.25

**冬瓜盅**  
MELON CUP SOUP  
S-12 "TOONG KWA JOONG"  
ONE DAY ADVANCE NOTICE REQUIRED  
A whole aged Winter Melon, filled with diced duck, chicken, pork, ham, mushrooms, lotus seeds, bamboo shoots, steamed for hours until a soft broth is distilled from the ingredients. Serves for 4 to 6 . . . 6.50  
Serves for 8 to 10 . . . 8.50



### DESSERTS

GINGER SUNDAY . . . .35  
CHOCOLATE SUNDAY . . . .35

ICE CREAM . . . .25  
CHILLED LICHEES . . . .50  
ORIENTAL FRUIT COMPOTE . . . .25

CHILLED MANDARIN ORANGES . . . .35  
CREME DE MENTHE SHERBET . . . .25

ASSORTED CHINESE COOKIES SERVED WITH ALL DESSERTS

**The Chinese dinner table —** As an aid to your full enjoyment of this occasion we present to you our table setting and its functions:

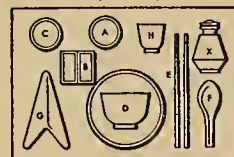
A—Soy Sauce (Se Yow) corresponds to salt at your table. Use accordingly. More is available in bottle (X) with the free-flow top. Do NOT remove top when pouring.

B—Mustard and Plum Sauce (Gai Lot, Mui Jeung). Mustard provides the "hot" quality of popper. Plum sauce is a tangy condiment used usually with ducks and squabs.

C—Spiced Salt (Wah Yim) is used with fried or barbecued poultry. Note the delicate flavoring. Commercial seasoned salts are developed from this Chinese condiment.

D—Rice bowl (Fou Woon) is used for soup and rice. When eating rice the bowl is held to mouth and the rice is "brushed" into mouth with chopsticks.

E—Chopsticks (Fai Tse) are your "forks," and sometimes your "spoons"—used to convey food.

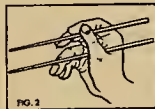


F—Porcelain Spoon (Chee Gung). Chinese soups are served piping hot! When a metal spoon would burn, the porcelain spoon remains cool for comfort.

G—Napkins (Chon Gun) certain Chinese foods require the use of fingers. Instead of finger bowls, Chinese custom prescribes the use of a specially scented hot napkin.

H—Tea (Che) is taken throughout the meal. Chinese tea is mild, and sometimes scented, and taken as an unflavored beverage to clear the palate. Different flavors can thus be savored without confusion of taste.

**Using the chopsticks —** Hold first chopstick as shown in (Figure 1). This chopstick is held firm and stationary in fixed position. Take second chopstick as you would a pencil. With the tips of thumb, index and second fingers manipulate this stick to meet the first chopstick (Figure 2). This action forms a "clasp" to convey your food (Figure 3). Very easy—with a little practice! Otherwise, ask your waiter for a "Chaa" (translation—fork or spoon.)









# TAI SHAN Sacred Mountain of the East

A thousand years before Tutanhaman was sealed in his tomb on the Nile, 2200 years before Christ, religious pilgrims were telling up the steep, rugged face of this most sacred mountain of the East. The only worshipers climbed as best they could over the rough, rock strewn path. Later, stone steps were placed from the base to the peak—6700 of them—making this the most stupendous stairway in the world. Confucius made the trip up the 20 foot wide stairway to observe that; "The Celestial Kingdom is small indeed." The peak of this mountain is the closest that mortal men can approach to the "Gates of Heaven". As many as 10,000 pilgrims make the trip each day, most of them seated in comfortable chairs carried on the shoulders of bearers, but many of the worshipers still make the trip on foot.

DOMESTIC CHAMPAGNE  
ROMA CHAMPAGNE 1/5 ..... \$ 5.00

IMPORTED WINE  
RIESLING SUPERIOR (CHILEAN) 1/5 ... \$ 3.00  
RIESLING SUPERIOR (CHILEAN) 1/10 .. 1.75  
HAUT SAUTERNE (CHILEAN) 1/5 ..... 3.00  
HAUT SAUTERNE (CHILEAN) 1/10 ..... 1.75  
DUSSAILLANT (CHILEAN RHINE) 1/10 .. 1.75  
DUSSAILLANT (CHILEAN RHINE) 1/5 .... 3.00

DOMESTIC WINE  
MOORE DAVID WINE ..... \$ 1.50

# TAI SHAN

CHAMPAGNE COCKTAIL .75 *American Dishes* WINE .25 PER GLASS

**APPETIZERS, RELISHES and COCKTAILS**  
 Fresh Jumbo Shrimp Cocktail (small 50c) .75  
 Chilled Tomato Juice .20  
 or Tomato Juice Cocktail .45  
 Spiced Celery Hearts .45

**SOUPS**  
 Chicken Gumbo .35  
 Cream of Tomato Soup .25  
 Onion Soup .25

**Dutch Plate . . . . . 1.00**  
 With Potato Salad

## SEAFOODS

**Whole Rainbow Trout \$1.25**  
 Salad and French Fried Potatoes

French Fried Shrimp .1.25  
 Fried Fresh Oysters (1 doz.) 1.50  
 Fresh Crabmeat au Gratin or  
 Newburg en Casserole 1.50  
 Fresh Gulf Shrimp a la Creole  
 with Rice, Louisiana Style 1.25  
 Lobster a la Newburg 1.75  
 Fried Tenderloin of Trout 1.25

**Seafood Plate . . . . . 95**  
 Fried Tenderloin of Trout, Shrimp,  
 Oysters, Potatoes, combination Salad

**POULTRY**  
 Fried Chicken a la Maryland 1.50  
 Tai Shan Broiled Chicken Special  
 (one half) 1.75  
 Chicken a la Creole with Rice 1.50  
 Chicken a la King 1.50

**Chicken Plate . . . . . 1.00**  
 Fried Chicken and Potatoes  
 Combination Salad

**SPECIAL CLUB STEAK** with French Fried Potatoes, Combination Salad **\$1.50**

**SPECIAL DISHES**  
 HOT STEAK SANDWICH with Julienne Potatoes, Comb. Salad 1.00  
 GENUINE PIT BARBECUE PLATE with Ranch Style Beans and salad .95  
 STUFFED TOMATO AND FINGER SANDWICHES .75  
 OPEN HAMBURGER ON BUN served with shoe string potatoes .50  
 BROILED BABY T-BONE STEAK with Sliced Tomatoes and Potatoes 1.50  
 FRIED LOUISIANA FROG LEGS with Tartar Sauce and Potatoes 1.50

**DESSERTS**  
 Ice Cream .15  
 Pie .20  
 Pie a la Mode .25

**BEVERAGES, 10c**  
 Coffee with Cream - Iced Coffee  
 Iced Tea - Hot Tea - Milk  
 Your Choice of Beer .25 and .35  
 Soft Drinks, Coffee or Tea, served without food .15  
 Your choice of Beer served without food .35 and .45

**SALADS**  
 Wop Salad .50  
 Combination Salad .35  
 Shrimp Salad .75  
 Tuna Fish Salad .75  
 Lettuce and Tomato Salad .40  
 Avocado Salad .75  
 Fruit Salad .50  
 Stuffed Tomato with Chicken 1.00  
 Head Lettuce, French Dressing .30  
 Sliced Tomatoes .30  
 Chicken Salad .75

**Fruit Plate . . . . . 75**  
 With Cinnamon Toast

**EGGS and OMELETTES**  
 Cheese Omelette .75  
 Jelly Omelette .75  
 Spanish Omelette .85  
 Ham or Bacon Omelette .85

**STEAKS and CHOPS**  
 Tai Shan Special Steak (for 1) 3.25  
 Tai Shan Special Steak planked (for 2) 7.00  
 Broiled T-Bone Steak, .2.85  
 Fauch Butter Sauce .2.85  
 Filet Mignon a la Stanley 1.50  
 Ham Steak, Natural Gravy 1.25  
 Grilled Pork Chops, 2 to order 1.25  
 Broiled Lamb Chops, (2) Mascotte 1.50  
 Breaded Veal Cutlet, Tomato Sauce 1.10

**U. S. CHOICE**  
**Charcoal Brailed Steak \$2.25**  
 with French Fried Potatoes and Salad

**SANDWICHES**  
 Ham Sandwich .35  
 Cheese Sandwich .30  
 Chicken Sandwich .50  
 Clubhouse Sandwich .85  
 Hot Roast Beef Sandwich .75  
 Bacon and Tomato Sandwich .40  
 Beef Sandwich .40

# TAI SHAN

## Chinese Dishes

We serve Chinese Dinners Family Style \$2.00 per person

**Chinese Specialties**  
 Egg Rolls .60  
 Fried Wonton, Sweet and Pungent Sauce .60  
 Chinese Roast Pork .75  
 Chinese Spare Ribs .75

**Combination Plate**  
 Chicken Chow Mein  
 Egg Foo Young  
 Fried Rice  
 Ice Cream or Sherbet - Tea or Coffee  
**\$1.25**

**SOUPS**  
 WONTON SOUP - (Small .40) .60  
 CHICKEN MUSHROOM BROTH .35

**SOFT NOODLES**  
 YET Ka Mein .60  
 Chicken Yet Ka Mein .85

**EGG FOO YOUNG**  
 PORK EGG FOO YOUNG .85  
 Chicken Egg Foo Young 1.00  
 Special Tai Shan Egg Foo Young 1.25  
 Subgum Foo Young 1.25  
 Shrimp Foo Young 1.25  
 Lobster Foo Young 1.25

**FRIED RICE**  
 Roast Pork Fried Rice .85  
 Chicken Fried Rice 1.00  
 Shrimp Fried Rice 1.25  
 Subgum Fried Rice 1.25  
 Lobster Fried Rice 1.25

**CHOP SUEY**  
 PORK OR BEEF CHOP SUEY .85  
 Chicken Chop Suey 1.10  
 Chicken Chop Suey with Mushrooms 1.35  
 Chicken Liver Chop Suey 1.10  
 Fine Cut Chop Suey 1.10  
 Special Tai Shan Chicken Chop Suey 1.50  
 Subgum Chop Suey 1.45  
 Shrimp Chop Suey 1.35  
 Lobster Chop Suey 1.60  
 Chicken Chop Suey with Almonds 1.35

**CHOW MEIN**  
 PORK OR BEEF CHOW MEIN 1.00  
 Chicken Chow Mein 1.25  
 Chicken Chow Mein with Mushrooms 1.50  
 Chicken Chow Mein with Almonds 1.50  
 Subgum Chicken Chow Mein 1.50  
 Shrimp Chow Mein 1.50  
 Shrimp Chow Mein with Mushrooms 1.75  
 Lobster Chow Mein 1.75  
 Special Tai Shan Chicken Chow Mein 1.65

## Genuine Cantonese Dishes

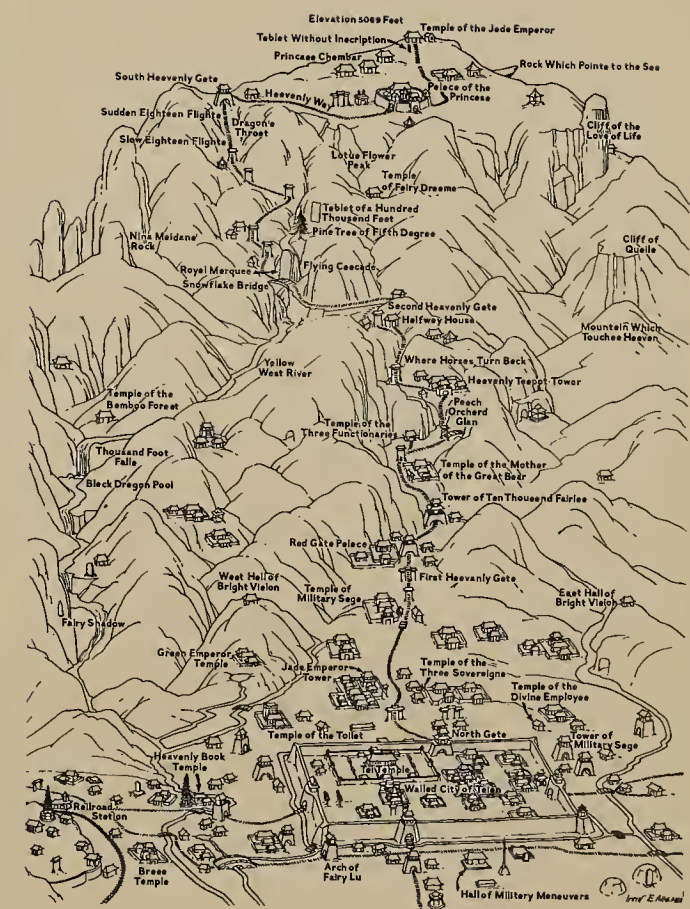
**CANTONESE CHOW MEIN** 1.75  
**CANTONESE CHOW MEIN, for two** 3.25  
 Sweet and Pungent Shrimp Balls 2.00  
 Butterfly Shrimp 1.50  
 Boktoy (Chinese Vegetable) Shrimp 1.50  
 Lobster, Cantonese Style 2.00  
 Fried Jumbo Shrimp, Lobster Sauce 1.75  
 Diced Chicken with Almonds 2.50  
 Sweet and Pungent Spare Ribs 1.50  
 Bor Lor Gai Pan, with Pineapple  
 and ~~chicken~~ Chicken 2.50  
 Moo Goo Gai Pan, with Mushrooms 2.50  
 Boktoy Gai Pan (Vegetable) 2.25  
 Foo Young Har Kew 2.25  
 Chinese Pork & Green Vegetable 1.50

**CHINESE DESSERT**  
 ALMOND CAKES .25  
 Rice Cakes .25  
 Gungot (Chinese Lime) .50  
**CHINESE TEA**  
 Oo Long Tea, per pot .25  
 Soo Hing Tea, per pot .25  
 Sui Sin Tea, per pot .25

We are not responsible for loss or exchange of personal property.

FOOD PREPARED TO GO





Pilgrim Way to the Tip of Tai Shan

